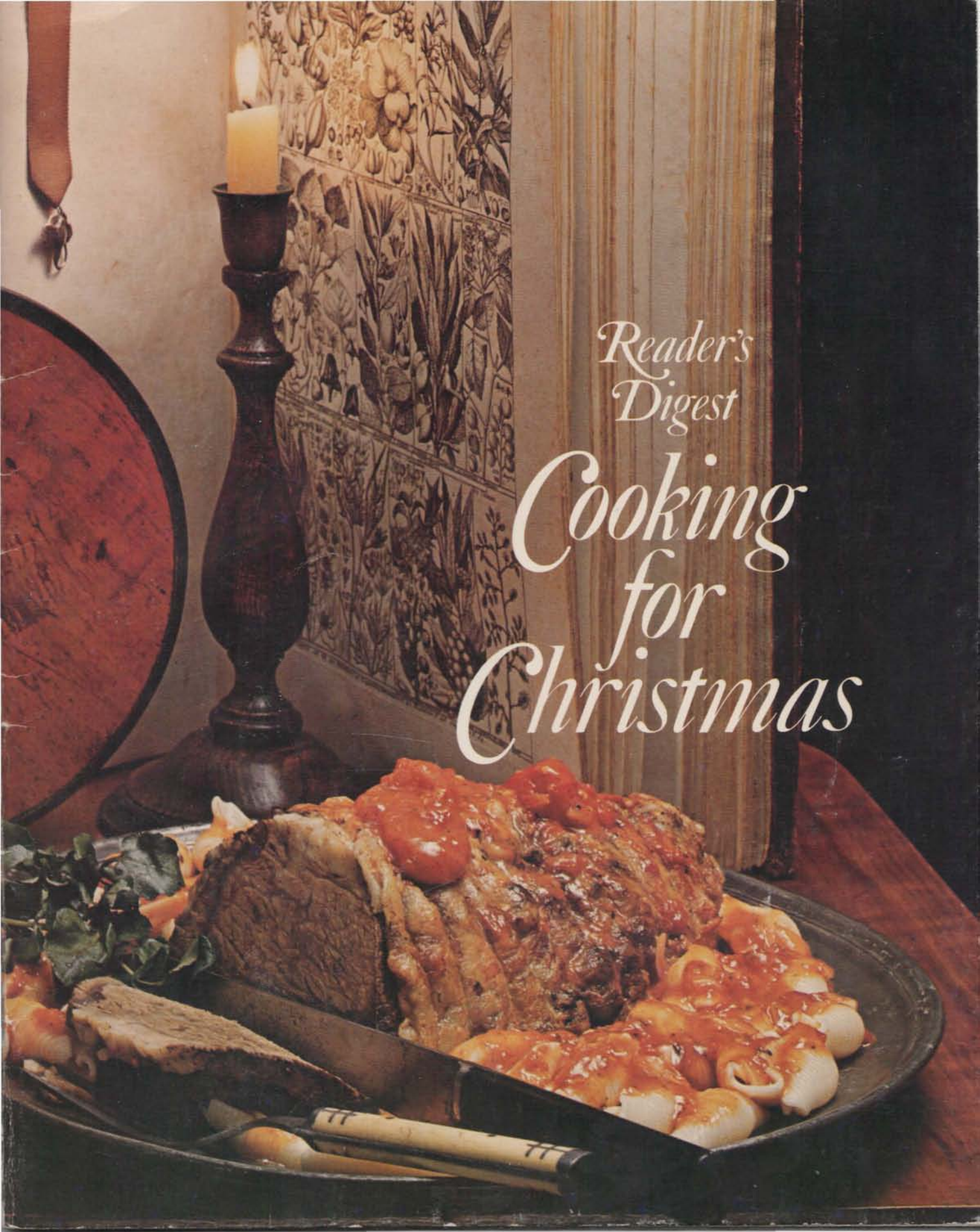

Reader's Digest
Cooking for Christmas

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Contents

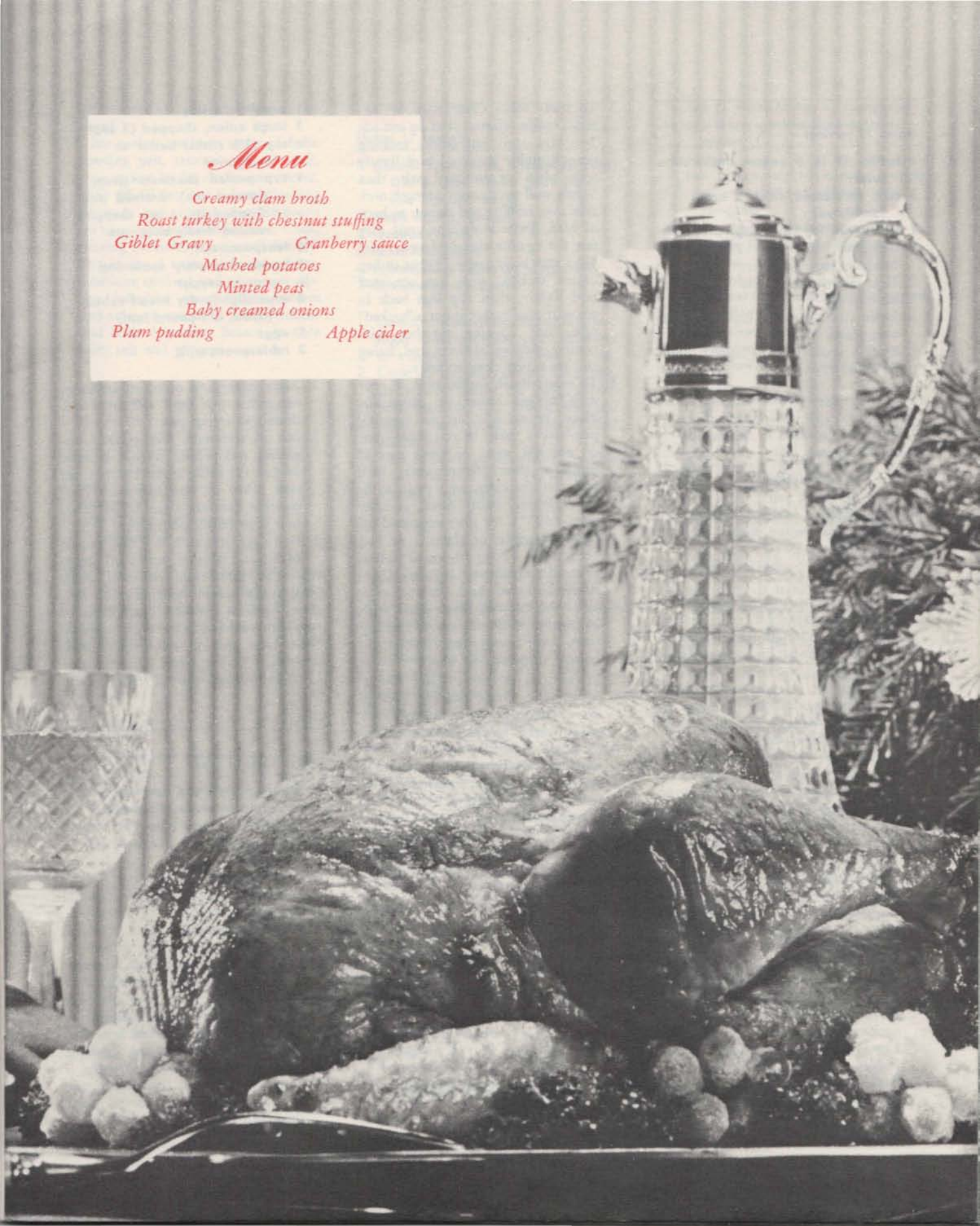
4 Turkey Dinner
6 Clam Broth
6 Roast Turkey
6 Chestnut Stuffing
6 Giblet Gravy
7 Cranberry Sauce
7 Mashed Potatoes
7 Minted Peas
7 Creamed Onions
7 Plum Pudding
8 Roast Beef Dinner
10 Roast Beef
10 Yorkshire Pudding
10 Brussels Sprouts
11 Franconia Potatoes
11 Nesselrode Pie
12 Roast Goose Dinner
14 Roast Goose
14 Red Cabbage
14 Cherry Strudel
18 Festive Punches
19 Eggnog
22 Christmas Cookies
28 International Pastries
31 Buche de Noel
32 Exotic Coffees





An Old Fashioned Christmas Dinner: Turkey Triumphant

Dinner is served! The table is set with your best tableware, silver polished and glassware glistening. Your clan gathers around and sits down. The head of the house presides over the splendid bird and carves and serves; an older child cuts up a small cousin's slice of meat into bite-size portions for him; an aunt fills the glasses; a dieting daughter nobly passes up the mashed potatoes. Everyone settles into the happy business of eating the Christmas dinner you have lovingly prepared.


Menu
Creamy clam broth
Roast turkey with chestnut stuffing
Giblet Gravy
Cranberry sauce
Mashed potatoes
Minted peas
Baby creamed onions
Plum pudding
Apple cider

Creamy Clam Broth

Makes 12 servings

3 bottles (7 to 8 ounces each) clam juice
3 cans condensed chicken broth (undiluted)
1 cup cream for whipping, whipped

1. Combine clam juice and chicken broth in large saucepan.
2. Heat slowly over low heat until simmering.
3. Ladle into 12 soup cups or small soup plates.
4. Float a spoonful of whipped cream on each serving.

Roast Turkey

Roast at 325° about 5 to 5½ hours.
Makes 12 servings

12- to 14-pound turkey
Plain or seasoned salt
Chestnut Stuffing *(recipe follows)*
6 tablespoons melted butter or margarine
Sugared Grapes *(recipe follows)*

1. You might try one of the frozen prebasted turkeys for your dinner. They range in weight from 8 to more than 20 pounds. Prebasting means that during processing, butter or other liquid fat—depending upon the brand you choose—is added to the bird underneath the skin. Then, during roasting, the fat melts and bubbles up through and over the bird to keep all of the meat moist and juicy. Some of these birds come tucked (legs slipped under a ribbon-like skin band across opening) and others have a clamp to hold the legs neatly in place. For thawing, stuffing, and roasting, follow label directions carefully. If you buy a regular fresh or frozen turkey, follow directions below for thawing, if needed, stuffing, and roasting.
2. To thaw: Keep bird in its original wrapper and store in your refrigerator, allowing from 2 to 3 days. Remove giblets and neck from body or neck cavity; wash and cook for GIBLET GRAVY (*recipe follows*). Rinse inside of turkey with cold water; drain well. Store, lightly covered, in refrigerator until ready to stuff and roast.
3. To stuff: Make CHESTNUT STUFFING (*recipe follows*), but do not put into bird until just before roasting time. Sprinkle inside of bird lightly with plain or seasoned salt, then lightly stuff neck cavity. Smooth neck skin over stuffing and skewer to back of bird. Twist wing tips until they rest flat against skewered neck skin. Next stuff body cavity. If your turkey comes "tucked," slide legs out, stuff bird lightly, then slip legs back in place. If your turkey is not a "tucked" type, lace opening together with poultry pins or skewers and string and truss legs close to body.
4. To roast: Brush stuffed bird all over with melted butter or margarine. Place, breast side up, in roasting pan—on a rack, if you wish—but do not add water or cover pan. If using a meat thermometer, stick bulb into the center of a thigh without touching bone. Roast in slow oven (325°) for time suggested on turkey wrapper, or about 5 to 5½ hours for a 12- to 14-pound turkey, or until thermometer registers 185°. After bird has been in the oven about 30 minutes, brush again with melted butter. During rest of roasting time, baste every half hour with buttery drippings in pan.
5. To test for doneness: Start testing 30 minutes before roasting time is up. Protecting your fingers with paper toweling, squeeze meaty part of thigh. It should feel soft. Now move drumstick up and down. It should twist and move easily. When turkey is done, place it on a heated platter and keep warm while making gravy. (Turkey slices more easily and neatly if allowed to stand for 15 to 20 minutes.) Garnish platter with SUGARED GRAPES (*recipe follows*) and watercress. Carve bird and serve.

SUGARED GRAPES—Dip small clusters of grapes into a bowl of beaten egg whites, then into a bowl of granulated sugar.

Chestnut Stuffing

Makes about 10 cups, or enough for a 12- to 14-pound turkey

1 cup diced celery
1 large onion, chopped (1 cup)
¾ cup (1½ sticks) butter or margarine
1 cup peeled chestnuts (from a 2-pound can), drained and chopped OR: 1 cup chopped roasted fresh chestnuts
1½ teaspoons salt
1 teaspoon poultry seasoning
¼ teaspoon pepper
8 cups slightly dry bread cubes (about a 1-pound loaf)
2 eggs
3 tablespoons milk

1. Saute celery and onion in butter or margarine just until soft in a medium-size frying pan.
2. Stir in chestnuts, salt, poultry seasoning, and pepper; saute 3 minutes longer. (If using fresh chestnuts, see note below on how to roast.) Pour chestnut mixture over bread cubes in a large bowl; mix lightly.
3. Beat eggs with milk in a cup; drizzle over bread mixture; toss until moist.

Note: To roast fresh chestnuts, wash nuts; cut a slit in both sides of each shell; place in a shallow pan. Bake in very hot oven (475°) 15 minutes. Shell nuts; peel off skins. Cook nuts, covered, in boiling salted water to cover 15 to 20 minutes, or until tender; drain.

Giblet Gravy

Makes about 4 cups

Turkey giblets and neck
1 medium-size onion, chopped
Handful of celery tops
1 teaspoon salt
1 bay leaf
1 chicken bouillon cube
4 cups water
½ cup flour
Salt and pepper

1. Combine turkey giblets (except liver) and neck with onion, celery tops, salt, bay leaf, bouillon cube and water in a saucepan. Simmer 1 hour, or until tender. Add liver during last 20 minutes of cooking. Strain broth; measure; add water, if needed, to make 4 cups. Chop giblets fine and stir into broth. Cool, then chill until ready to make gravy.

(This much can be done a day ahead.)

2. After turkey has been removed from roasting pan, remove rack, if used; tip pan and let fat rise in one corner. Pour off all fat into a bowl, leaving juices in pan. Return 8 tablespoons fat to pan, then blend in flour. Cook, stirring constantly, just until bubbly. Stir in the 4 cups stock and giblets. Continue cooking and stirring, scraping baked-on juices from bottom and sides of pan, until gravy thickens and boils 1 minute. Season to taste with salt and pepper.

Old Fashioned Cranberry Sauce

Makes 8 cups

4 cups sugar
2 cups water
8 cups (2 pounds) washed fresh cranberries

Heat sugar and water to boiling in large saucepan; add cranberries; bring to boil; lower heat and simmer 5 minutes, or until skins pop open. Let stand, without stirring, until cold.

Fluffy Mashed Potatoes

Makes 12 servings

12 medium-sized potatoes, pared and cut up
8 tablespoons (1 stick) butter or margarine
1 cup milk
Salt and pepper

1. Boil potatoes in small amount of slightly salted water about 15 to 20 minutes, or until tender.
2. Drain well; place over low heat, shaking pan gently, about one minute to dry potatoes, stir in butter or margarine and milk.
3. Mash, then beat with an electric mixer or wire whisk until fluffy. Season to taste with salt and pepper. Cover pan lightly, place over hot water to keep hot until serving time.

Minted Peas

Makes 12 servings

6 pounds fresh peas, shelled (6 cups) OR: 6 cups frozen peas (from two 2-pound bags)
2 small onions, grated
2 teaspoons salt
2 teaspoons sugar
4 tablespoons butter or margarine
1 tablespoon dried mint

1. Combine fresh peas, onion, salt, and sugar in a saucepan; pour in water to a depth of about an inch; cover.
2. Cook 15 minutes, or just until peas are tender; drain. (If using frozen peas, combine with onion, salt, and sugar, then cook, following label directions.)
3. Melt in butter or margarine; crumble dried mint and stir it in; spoon into a heated serving bowl.

Baby Creamed Onions

Makes 12 servings

3 pounds small white onions, peeled
6 tablespoons (¾ stick) butter or margarine
6 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
3 cups milk

1. Cook onions in boiling salted water in a saucepan 20 minutes, or until tender; drain; return to saucepan.
2. While onions cook, melt butter or margarine over low heat in a saucepan; blend in flour, salt, and pepper; cook, stirring constantly, just until bubbly. Stir in milk; continue cooking and stirring until sauce thickens and boils 1 minute.
3. Pour over drained onions; heat slowly just until bubbly.

Plum Pudding

Makes 8 to 10 servings

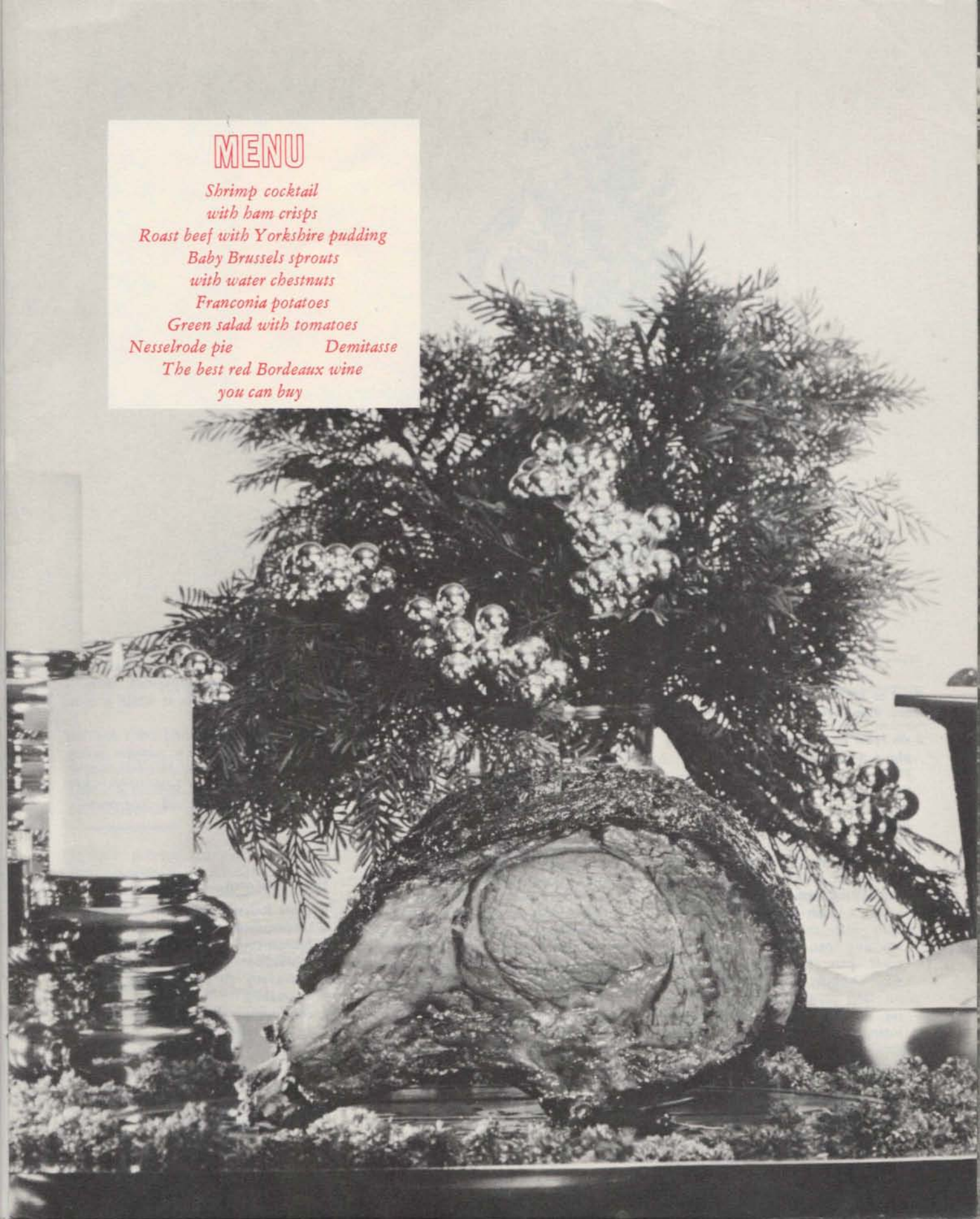
½ cup sifted regular flour
½ teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon ground cloves
¼ teaspoon salt
¾ cup fine dry bread crumbs
½ cup (1 stick) butter or margarine
¾ cup firmly packed light brown sugar
3 eggs
1 can (1 pound, 14 ounces) purple plums, drained, pitted, and chopped
1 tablespoon grated orange rind
1 package (8 ounces) pitted dates, cut up
1 cup seedless raisins
1 container (8 ounces) mixed chopped candied fruits
1 cup chopped pecans
½ cup currants
Rum Hard Sauce *(recipe follows)*

1. Grease an 8-cup mold; dust evenly with granulated sugar, tapping out any excess.
2. Sift flour; soda, cinnamon, cloves, and salt into a small bowl; stir in bread crumbs.
3. Cream butter or margarine with brown sugar until fluffy-light in a large bowl; beat in eggs, one at a time, then stir in plums and orange rind.
4. Stir in flour mixture until blended; fold in dates, raisins, candied fruits, pecans, and currants. Spoon into prepared mold. Cover with lid of mold or with foil, transparent wrap, or a double thickness of waxed paper and fasten with string to hold tightly.
5. Place on a rack or trivet in a kettle or steamer; pour in boiling water to half the depth of pudding mold; cover tightly.
6. Steam 4½ hours, or until pudding is firm and a long skewer inserted in center comes out clean. (Keep water boiling gently during entire cooking time, adding more boiling water, if needed.)
7. Cool pudding in mold 5 minutes. Loosen around edge with a knife; invert onto a serving plate. Let stand about 15 minutes to cool. Garnish with spoonfuls of RUM HARD SAUCE; trim with candied red cherries and leaves cut from angelica, if you wish. Serve warm.

RUM HARD SAUCE—Beat ½ cup (1 stick) butter or margarine with 1½ cups sifted 10X (confectioners powdered) sugar and 2 tablespoons light rum until creamy and fluffy-light in a small bowl. Makes about 1¼ cups.

A CONTEMPORARY CHRISTMAS DINNER: ELEGANT ROAST BEEF

After all, you might think, you just had turkey for Thanksgiving—and what Himself your husband really loves best is beef. Why not? The standing rib roast here will make Christmas dinner memorable, especially with Old English Yorkshire pudding (tricky but a good dish to show off your virtuosity as a cook). Here's a carefully conceived and slightly sophisticated menu that will establish you as the darling of every gourmet lucky enough to be invited.


MENU
Shrimp cocktail
with ham crisps
Roast beef with Yorkshire pudding
Baby Brussels sprouts
with water chestnuts
Franconia potatoes
Green salad with tomatoes
Nesselrode pie
Demitasse
The best red Bordeaux wine
you can buy

ROAST BEEF DINNER

Roast Beef

Roast at 325° for 2½ to 3 hours.
Makes 8 servings

3-rib roast beef, oven-ready, weighing about 8 pounds
Flour
Salt
Pepper
Parsley

1. Rub roast with flour, salt, and pepper; place, fat side up, in roasting pan. (Ribs form their own rack.) If using a meat thermometer, insert bulb into meaty center without touching bone. Do not add water or cover pan. Roast in slow oven (325°) about 18 minutes per pound for rare, or 22 minutes per pound for medium. Thermometer should register 140° for rare or 160° for medium.
2. Remove roast to a heated serving platter; let stand 10 to 15 minutes for easier carving. Garnish platter with parsley.

Yorkshire Pudding

Bake at 425° for 35 to 40 minutes.
Makes 8 servings

3 eggs
1 cup milk
1 cup sifted flour
½ teaspoon salt
⅓ cup beef drippings from roast

1. Beat eggs slightly with rotary beater in bowl; add milk, flour, and salt; beat briskly ½ minute; scrape side of bowl; beat 1½ minutes longer. Batter will be smooth and thin.
2. Put drippings in a 9″ x 9″ x 2″ baking pan with deep straight sides (the straight sides help the pudding rise). Heat pan and drippings in oven 2 minutes. Pour in batter. Set on oven shelf in back of roast or on shelf above it.
3. Bake in hot oven (425°) 20 minutes (pudding will have puffed enough to hold its shape when you open oven door); take out roast. Bake pudding 15–20 minutes longer, or until golden. Cut in squares. (If baking pudding separately, there is no need to look at it while it is in the oven.)

Note: To keep pudding crisp and hot if it must wait a few minutes before serving, make a small slit in the side to let steam escape. Put back in hot oven with heat turned off and door open.

Baby Brussels Sprouts with Water Chestnuts

Makes 8 servings

2 pints Brussels sprouts
2 tablespoons sugar
2 tablespoons cider vinegar
2 tablespoons water
2 teaspoons dried tarragon leaves, crushed
2 cans water chestnuts, drained and cut in slivers

1. Trim and wash sprouts, then halve each lengthwise. Cook, covered, in boiling salted water in a medium-size saucepan 12 minutes, or just until tender; drain.



2. Sprinkle the remaining ingredients over; toss lightly to mix.

Franconia Potatoes

Bake at 325° for 1 hour.
Makes 8 servings

10 medium-size potatoes, pared and quartered

1. Cook potatoes, covered, in boiling salted water in medium-size saucepan 15 minutes, or just until barely tender; drain.
2. Place potatoes in pan with roast beef 1 hour before meat is done; continue roasting, basting potatoes with drippings and turning them once or twice to cook and brown evenly.

Nesselrode Pie

Bake shell at 425° for 15 minutes.
Makes one 9"-pie

½ package piecrust mix
2 envelopes unflavored gelatin
½ cup sugar
4 eggs, separated
1½ cups milk
¼ cup light rum
¼ teaspoon cream of tartar
1 cup cream for whipping
1 jar (10 ounces) nesselrode dessert sauce
Red food coloring

1. Prepare piecrust mix, following label directions, or make pastry from your favorite single-crust recipe. Roll out to a 12-inch round on a lightly floured pastry cloth or board; fit into a 9-inch pie plate. Trim overhang to ½ inch; turn edge under, flush with rim; flute to make a stand-up edge. Prick shell well all over with a fork.
2. Bake in hot oven (425°) 15 minutes, or until pastry is golden; cool.
3. Mix gelatin and ¼ cup of the sugar in a medium-size saucepan; beat in egg yolks, then milk.
4. Cook slowly, stirring constantly, until gelatin dissolves and mixture thickens slightly; pour into a large bowl. Stir in rum.
5. Place bowl in a deep pan of ice and water to speed setting. Chill, stirring several times, just until as thick as unbeaten egg white.
6. While gelatin mixture chills, beat egg whites with cream of tartar until foamy-white and double in volume in a medium-size bowl. Beat in remaining ¼ cup sugar, 1 tablespoon at a time, until meringue stands in firm peaks. Beat cream until stiff in a bowl.
7. Stir nesselrode sauce and a few drops food coloring into thickened gelatin mixture; fold in meringue, then whipped cream. Spoon into cooled pastry shell. Chill.
8. Just before serving, garnish with puffs of whipped cream and frosted grapes, if you wish. (To fix grapes: Beat 1 egg white slightly with ½ teaspoon water in a small bowl. Dip 1 or 2 small bunches of green grapes into egg-white mixture, then sprinkle with sugar. Place on paper toweling until dry.)



AN INTERNATIONAL CHRISTMAS DINNER: GLORIOUS GOOSE

Some people would argue with heated conviction that roast goose for Christmas dinner is not exotic at all, but thoroughly American. Well, no matter how much it has been served in our country, the custom of goose for Christmas was brought here by the Germans, and it is still the traditional festive fowl of much of Europe. While your supermarket may not always have fresh goose, frozen goose is widely available. Order one well ahead, and then, to help enjoy it, invite a few guests—not the neighbors or your best friends this time, but somebody who's away from home, or new in town, or (better yet) a foreign visitor or two from another country.


MENU
Mulled cranberry juice
Roast goose with fruit stuffing
Red cabbage
Rice pilaf
Whole green beans with
sliced fresh mushrooms
Cherry strudel
Full-bodied dry red and white wines,
such as a red and a white Rhone

GLORIOUS GOOSE DINNER

Mulled Cranberry Juice

Makes 8 servings

1 bottle (1 quart) cranberry juice cocktail
2 cups apple cider
¼ cup golden raisins
5 whole cloves
5 whole allspice

1. Combine cranberry juice cocktail, cider, and raisins in a medium-size saucepan. Tie cloves and allspice in a cheesecloth bag and add to pan.
2. Heat slowly, 5 minutes, or just until warm; remove spice bag.
3. Ladle into stemmed glasses, adding some of the raisins to each.

Roast Goose with Fruit Stuffing

Roast at 325° for 3½ hours.
Makes 6 servings

1 frozen young goose (about 9 pounds)
1 package (11 ounces) mixed dried fruits
1 cup orange juice
10 slices white bread, toasted and diced
½ teaspoon ground ginger
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon ground cloves
Apricot brandy
Giblet Gravy *(recipe follows)*

1. Thaw goose 2 or 3 days in refrigerator. Remove giblets; also remove any large pieces of fat from inside goose. Rinse with cold water; drain.
2. Dice fruit; combine with orange juice in small bowl; let stand about 30 minutes.
3. Combine bread and spices in large bowl; pour fruit mixture over; toss until evenly moistened (mixture will seem somewhat dry).
4. Stuff about 1 cup fruit dressing in neck cavity; fold skin over and hold in place with wing tip or skewers.
5. Stuff remaining dressing into body cavity. Close vent with skewers or sew with needle and thread.
6. Place goose on rack in shallow pan; prick with two-tined fork in fatty areas around legs and wings. Do not cover; do not add water.
7. Roast in slow oven (325°) 1 hour; remove accumulated fat from pan. Drain fat twice more, roasting goose 3 hours in all. Brush goose with apricot brandy; roast 30 minutes longer, brushing with apricot brandy every 10 minutes. Remove to heated platter. To serve, carve breast into thin slices and separate drumsticks and thighs at point. Garnish platter with chicory and red grapes, if you wish.

GIBLET GRAVY: Cook neck, gizzard, and heart in salted water in small saucepan (with celery tops, if you wish) 2 hours, or until tender; add liver; cook 15 minutes longer. Drain, adding water if needed to make 2 cups. Dice meat, discarding bone and gristle. Measure ¼ cup of drippings from roasting pan into medium-size saucepan; stir in ¼ cup of the flour until blended. Stir in 2 cups broth; cook and stir until mixture thickens and boils 1 minute. Stir in diced meat and 1 tablespoon chopped parsley. Add salt and pepper to taste.

Red Cabbage

Makes 6 servings

2 small heads of red cabbage (about 2 pounds)
2 large tart apples (not pared)
4 tablespoons butter or margarine
2 medium-size onions, chopped
½ cup red currant jelly
½ cup water
4 tablespoons lemon juice
2 teaspoons salt

1. Shred cabbage. Halve, core, and dice apples.
2. Melt butter or margarine in large skillet; stir in cabbage, apple, onion, jelly, water, lemon juice, and salt until well blended; cover.
3. Heat to boiling. Simmer, stirring occasionally, about 25 minutes, or until liquid has almost evaporated and cabbage is tender.

Fresh-Baked Strudel

Bake cherry-filled strudel at 350° for 1 hour.
Makes 10 to 12 servings

3 cups sifted regular flour
1 egg
1 cup (2 sticks) butter or margarine, melted
¾ cup lukewarm water
1 cup fine dry bread crumbs
10X (confectioners powdered) sugar

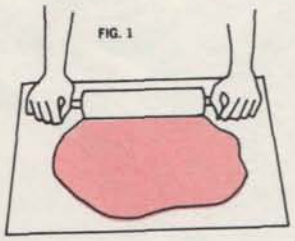
1. Sift flour onto waxed paper.
2. Beat egg in a large bowl; stir in 2 tablespoons of the melted butter or margarine and half of the water. Beat in half of the flour until smooth, then remaining water and remaining flour. (Dough will be slightly elastic.)
3. Lightly oil hands and a pastry board; turn dough out onto board. Knead a few times; shape into a ball. Pick up ball and throw down onto board for 10 minutes, or until dough is very smooth and elastic. Again shape into a ball; place on board; cover with a warm bowl. Let stand 20 minutes.
4. Make filling.

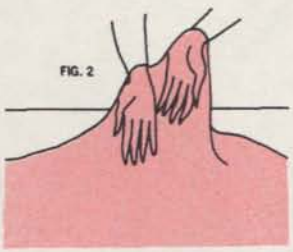
Cherry Filling for Strudel

Makes enough for 1 strudel

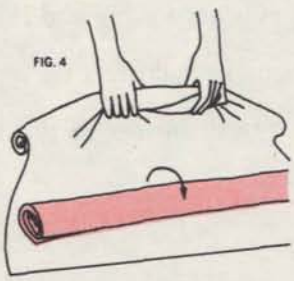
6 slices white bread
6 tablespoons (¾ stick) butter or margarine, melted
2 cans (about 1 pound, 6 ounces each) cherry pie filling
½ cup slivered toasted almonds
¼ cup sugar
¼ teaspoon almond extract

1. Trim crusts from bread, then tear bread into coarse crumbs; spread out in large shallow baking pan.
2. Heat in slow oven (300°) 15 minutes, or until dry but not toasted; crumble to make fine crumbs. (There should be about 1½ cups.) Mix with 4 tablespoons of the melted butter or margarine in small bowl.
3. Pour cherry pie filling into colander set in large bowl. Lift and turn pie filling over and over with rubber spatula so most of the thickened juice will drain off. You should have 3 cups cherries and juice remaining. (Serve drained thickened juice—there'll be about 1⅓ cups—as a sauce on pudding another day.)
4. Combined drained cherries, almonds, sugar, almond extract, and remaining 2 tablespoons melted butter or margarine in a large bowl.
5. Spread a large tablecloth or folded sheet over a card table or 3-foot-square kitchen table, leaving at least 6 inches overhang on all sides to hold cloth in place. Keep the table away from the wall so you can move around it as you work. Sprinkle 2 tablespoons flour over cloth and rub in well to keep dough from sticking.
6. Place dough in middle of cloth. Pat into a square, then roll out to an 18-inch square, picking up dough and turning it over several times to prevent sticking. (*See Fig. 1.*) Brush dough lightly with melted butter or margarine.
7. Place hands under middle of dough and, using your fists, back of hands, or palms with fingers together, pull and stretch dough toward table edge. (*See Fig. 2.*) Move round and round the table, stretching a little more each time, until dough becomes tissue-thin and hangs over table edges on all sides. Work slowly, pulling steadily and evenly to avoid large tears that cannot be repaired. Trim off any thick edges of dough. Brush generously with melted butter or margarine; sprinkle with 1 cup bread crumbs.
8. Spoon filling in an 18 x 3-inch strip at one end of dough, slightly in from edge. Fold end over filling, brush with more of the melted butter or margarine, then fold sides over filling and unfilled part of dough. Brush folds with more melted butter or margarine.
9. Starting at filled end of strudel, lift tablecloth to cause dough to roll up tightly, jelly-roll fashion. (See Figs. 3 and 4.) Place in a jelly-roll pan, 15 x 10 x 1. Brush roll well with melted butter or margarine.
10. Bake in moderate oven (350°), brushing every 15 minutes with remaining butter or margarine, 1 hour, or until golden. Cool in pan just until firm; remove to a cutting board. Press 10X sugar through a sieve on top. Cut crosswise into thick slices with a serrated knife and a sawing motion; serve warm or cold.









PUNCH BOWL SPARKLERS

Canned and frozen fruit juices, bottled beverages, milk, and sherbet go into these refreshing punches for big and little groups. For extra-festive touches, sail a few bright fruit floaters on top, or frame the punch bowl with your own fancy fresh flowers. Pictured: Garnet Sparkle.



PUNCHES

Garnet Sparkle

An icy cranberry-juice mold mellows the tang of this cool refresher
Makes about 25 punch-cup servings

Cranberry Ice Ring *(directions follow)*
½ cup light corn syrup
1 cup light rum
1 bottle (32 ounces) cranberry-juice cocktail, chilled
1 bottle (about 25 ounces) claret wine, chilled
1 bottle (28 ounces) carbonated water, chilled
Seedless-orange slices
Strawberries, washed

1. One or two days before your party, make CRANBERRY ICE RING.
2. Just before serving, blend corn syrup into rum in a punch bowl; stir in cranberry-juice cocktail, wine, and carbonated water.
3. Add ice ring. Float several orange slices and strawberries on top.

CRANBERRY ICE RING—Blend 1 bottle (32 ounces) cranberry-juice cocktail and 4 cups water in an 8-cup mold. Freeze until firm. To remove from mold, dip mold *very quickly* in and out of a pan of hot water; invert onto a plate, then slide gently into punch bowl.

Ginger Blush

Generous measure of grenadine syrup adds the rosy color
Makes about 35 punch-cup servings

Plain Ice Mold *(directions follow)*
3 cans (6 ounces each) frozen concentrate for lemonade, thawed
2 bottles (about 28 ounces each) ginger ale
2 bottles (about 28 ounces each) quinine water
1 cup bottled grenadine syrup
½ lemon, sliced
½ lime, sliced
Fresh mint

1. One or two days before your party, make PLAIN ICE MOLD.
2. Just before serving, combine concentrated lemonade, ginger ale, quinine water, and grenadine syrup in a punch bowl.
3. Add ice mold. Thread each lemon and lime slice with a sprig of mint; float on top.

PLAIN ICE MOLD—Fill a 6-or 8-cup mold with water; freeze until firm. To remove from mold, dip mold *very quickly* in and out of a pan of hot water; invert onto a plate, then slide gently into punch bowl.

Cider Syllabub

Makes 12 servings, about ½ cup each

1¼ cups sugar
3 cups apple cider
3 tablespoons grated lemon rind
¼ cup lemon juice
1 teaspoon light corn syrup
½ teaspoon bottled aromatic bitters
2 egg whites
2 cups milk
1 cup light cream or table cream

1. Combine 1 cup of the sugar, cider, lemon rind and juice, corn syrup, and bitters in a large bowl; stir until sugar dissolves. Chill several hours, or until frosty-cold.
2. Just before serving, beat egg whites until foamy-white in a small bowl; beat in remaining ¼ cup sugar, 1 tablespoon at a time, until meringue stands in firm peaks.
3. Beat milk and cream into cider mixture until frothy; pour into a punch bowl. Spoon meringue in small puffs on top. Serve in punch cups, floating meringue on each.

Double Raspberry Frost

For a festive touch, float a few frozen red raspberries on top
Makes about 25 punch-cup servings

1 cup bottled raspberry syrup
2 cups water
2 cans (6 ounces each) frozen concentrate for lemonade
2 bottles (28 ounces each) raspberry-flavor carbonated beverage
Ice cubes

1. Stir raspberry syrup into water in a punch bowl; stir in concentrated lemonade and raspberry carbonated beverage.
2. Add ice; float a few frozen red raspberries and sprigs of mint on top, if you wish.



Traditional Christmas Eggnog

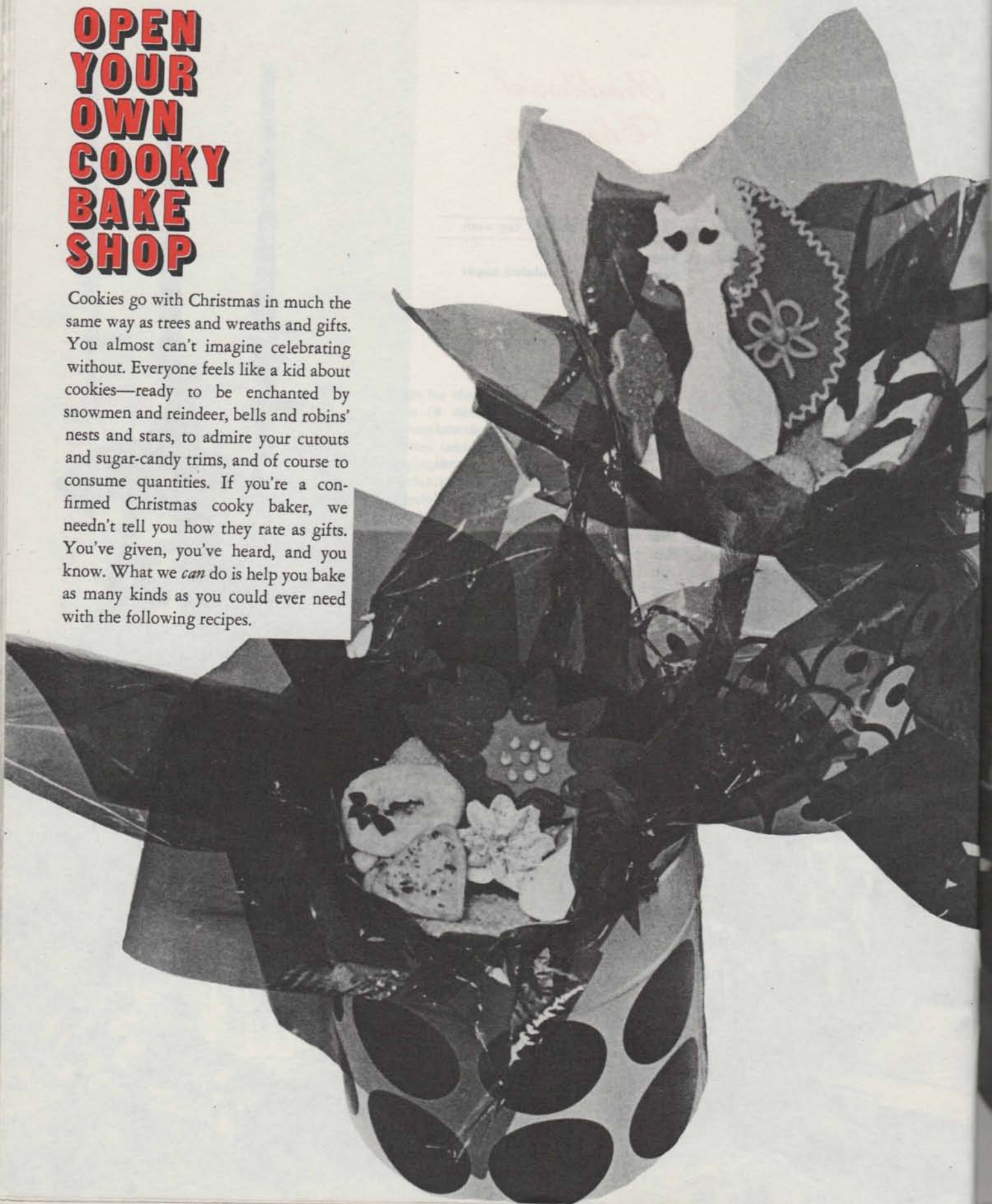
Makes 20 servings, about 1 cup each

18 eggs
2 cups very fine granulated sugar
4 cups bourbon
1 cup cognac
1 teaspoon vanilla
4 cups light cream or table cream
6 cups heavy cream
Grated nutmeg

1. Separate eggs, placing yolks in a large bowl and whites in a second large bowl.
2. Add sugar to egg yolks; beat until fluffy-thick. Stir in bourbon, cognac, vanilla, and light cream. Chill several hours, or until very cold.
3. Beat egg whites until they stand in firm peaks. Beat heavy cream until stiff in a large bowl. Fold beaten egg whites, then whipped cream into egg-yolk mixture; pour into a large punch bowl. Sprinkle with grated nutmeg. Ladle into punch cups.

OPEN YOUR OWN COOKY BAKE SHOP

Cookies go with Christmas in much the same way as trees and wreaths and gifts. You almost can't imagine celebrating without. Everyone feels like a kid about cookies—ready to be enchanted by snowmen and reindeer, bells and robins' nests and stars, to admire your cutouts and sugar-candy trims, and of course to consume quantities. If you're a confirmed Christmas cooky baker, we needn't tell you how they rate as gifts. You've given, you've heard, and you know. What we *can* do is help you bake as many kinds as you could ever need with the following recipes.





Orange Bells

Bake at 350° about 6 minutes.
Makes about 25 dozen tiny cookies

2¼ cups sifted regular flour
3 teaspoons baking powder
½ teaspoon salt
½ cup (1 stick) butter or margarine
1⅓ cups sugar
1 whole egg
1 tablespoon cream
1½ teaspoons orange extract
2 egg yolks
1 teaspoon water
¼ cup finely chopped pistachio nuts
1½ teaspoons grated orange rind

1. Sift flour, baking powder, and salt onto waxed paper.
2. Cream butter or margarine and 1 cup of the sugar until fluffy-light in a large bowl. Beat in whole egg, cream, and orange extract.
3. Stir in flour mixture, a third at a time, blending well to make a soft dough. Chill several hours, or overnight, until firm enough to roll.
4. Roll out, a quarter at a time, 1/16 inch thick, on a lightly floured pastry cloth or board. Cut into bell shapes with a floured tiny cooky cutter. Place on greased large cooky sheets.
5. Mix egg yolks with water in a cup; strain. Mix remaining ⅓ cup sugar, pistachio nuts, and grated orange rind in a second cup. Brush cookies with egg-yolk mixture, then sprinkle with orange mixture.
6. Bake in moderate oven (350°) 6 to 7 minutes, or until firm but not brown. Remove carefully from cooky sheets to wire racks; cool completely.

Robin's Nests

Bake at 350° for 12 minutes.
Makes 3 dozen cookies

2¼ cups sifted regular flour
1 cup (2 sticks) butter or margarine
½ cup firmly packed brown sugar
2 eggs, separated
1½ teaspoons vanilla
1½ cups finely chopped walnuts
Fondant Eggs *(recipe follows)*

1. Sift flour onto waxed paper.
2. Cream butter or margarine with brown sugar until fluffy-light in a medium-size bowl; beat in egg yolks and vanilla. Stir in flour, half at a time, blending well to make a stiff dough.
3. Beat egg whites until foamy in a pie plate; sprinkle walnuts on waxed paper.
4. Roll dough, 1 teaspoonful at a time, into balls between palms of hands; roll each in egg white, then into walnuts to coat all over. Place, 2 inches apart, on large cooky sheets. Press a hollow in center of each with fingertip.
5. Bake in moderate oven (350°) 12 minutes, or until firm and lightly golden. Remove from cooky sheets to wire racks; cool completely. Place a *Fondant Egg* in each "nest."

FONDANT EGGS—Cream 2 tablespoons butter or margarine until soft in a small bowl; stir in 3 tablespoons light corn syrup, ½ teaspoon almond extract, and 2 cups sifted 10X (confectioners powdered) sugar until smooth. Knead in 2 drops blue food coloring and 1 drop green food coloring to tint robin's-egg blue. Pinch off fondant, ½ teaspoonful at a time, and roll into egg shapes between palms of hands. Makes 3 dozen tiny candy eggs.

Jolly Snowmen

Bake at 350° for 10 minutes.
Makes 2 dozen 5½-inch cookies

3¼ cups sifted regular flour
1 teaspoon baking powder
½ teaspoon salt
1 cup (2 sticks) butter or margarine
1 cup sugar
2 eggs
1 teaspoon lemon extract
1 package creamy white frosting mix
1 package (7 ounces) cooky coconut flakes
Green and red decorating sprinkles
Tiny chocolate decorating rounds

1. Sift flour, baking powder, and salt onto waxed paper.
2. Cream ¾ cup (1½ sticks) of the butter or margarine with sugar until fluffy-light in a large bowl; beat in eggs and lemon extract. Stir in flour mixture, a third at a time, blending well to make a stiff dough. Chill several hours, or overnight, until firm enough to roll.
3. Roll out dough, one quarter at a time, ⅛ inch thick, on a lightly floured pastry cloth or board; cut into snowman shapes with a large floured cutter, or cut around your own cardboard pattern with a sharp knife. Place, 1 inch apart, on large cooky sheets. Reroll and cut out all trimmings.
4. Bake in moderate oven (350°) 10 minutes, or until firm and lightly golden. Remove from cooky sheets to wire racks; cool completely.
5. Prepare frosting mix with remaining ¼ cup butter or margarine and water, following label directions; spread a heaping tablespoonful on each cooky; sprinkle generously with coconut. Press green and red sprinkles into frosting to resemble a scarf, and set chocolate rounds in place for eyes and nose. Let cookies stand until frosting is firm.

Meringue Stars and Kisses

Bake at 250° for 30 minutes.
Makes about 5 dozen tiny cookies

2 egg whites
½ teaspoon cream of tartar
⅛ teaspoon salt
½ cup granulated sugar
Green decorating sugar

1. Beat egg whites, cream of tartar, and salt until foamy-white and double in volume in a medium-size bowl.
2. Sprinkle in granulated sugar, 1 tablespoon at a time, beating all the time until sugar completely dissolves and meringue stands in firm peaks. Beating will take about 10 minutes in all with an electric beater.
3. Attach a plain or star tip to a pastry bag; spoon meringue into bag. Press out into kisses or stars, 1 inch apart, onto foil-covered large, cooky sheets. Leave plain or sprinkle with green sugar.
4. Bake in very slow oven (250°) 30 minutes, or until firm but not brown. Remove carefully from foil to wire racks; cool completely.

Peppermint Bonbons

Bake at 350° for 12 minutes.
Makes about 4 dozen cookies

2 cups sifted regular flour
½ teaspoon baking powder
½ teaspoon salt
½ cup (1 stick) butter or margarine
½ cup sugar
1 egg
1 square unsweetened chocolate, melted
1 teaspoon vanilla
Peppermint Glaze *(recipe follows)*

1. Sift flour, baking powder, and salt onto waxed paper.
2. Cream butter or margarine with sugar until fluffy-light in a large bowl; beat in egg, chocolate, and vanilla. Stir in flour mixture, half at a time, blending well to make a stiff dough.
3. Roll dough, a rounded teaspoonful at a time, into balls between palms of hands; place, 1 inch apart, on lightly greased large cooky sheets.
4. Bake in moderate oven (350°) 12 minutes, or until firm. Remove from cooky sheets to wire racks; let cool completely.
5. When ready to frost cookies, place about an inch apart on wire racks set on waxed paper or foil. Spoon *Peppermint Glaze* over cookies to cover completely; let set slightly. Scrape any frosting that drips onto paper back into bowl; stir well. Spoon another layer over cookies to make a thick coating; let stand until firm. Trim with holly leaves and berries, using decorating frostings in pressurized cans or plastic tubes, if you wish.

PEPPERMINT GLAZE—Combine 3 cups sifted 10X (confectioners powdered) sugar, 3 tablespoons water, ¼ teaspoon peppermint extract, and ¼ teaspoon red food coloring in a medium-size bowl; beat until smooth. (Frosting will be thin enough to pour from a spoon. If it gets too thick while frosting cookies, add a few drops water and beat again until smooth.) Makes about 1 cup.

Shortbread Roses

Bake at 325° for 20 minutes.
Makes about 5 dozen cookies

1 cup (2 sticks) butter or margarine
½ cup very fine granulated sugar
¼ teaspoon anise extract
2¼ cups sifted regular flour
Pink decorating sugar
Tiny yellow candies

1. Cream butter or margarine with granulated sugar until fluffy-light in a large bowl; beat in anise extract.
2. Stir in flour, one third at a time, blending well to make a stiff dough. Knead 10 to 15 minutes, or until smooth. Chill several hours, or overnight, until firm enough to handle.
3. Roll or pat out dough, one quarter at a time, ¼ inch thick, on a lightly floured pastry cloth or board. Cut into small rounds with a 1½-inch scalloped cutter. Place, 1 inch apart, on large cooky sheets. Reroll and cut out all trimmings.
4. Sprinkle cookies with pink sugar; place a yellow candy in center of each.
5. Bake in slow oven (325°) 20 minutes, or until firm but not brown. Remove from cooky sheets to wire racks; let cool completely.

Fruit Spritz

Bake at 375° for 10 minutes.
Makes about 10 dozen cookies

4½ cups sifted regular flour
1 teaspoon baking powder
Dash of salt
1½ cups (3 sticks) butter or margarine
1 cup sugar
1 egg
2 tablespoons thawed frozen concentrate for pineapple-orange juice
Silver decorating candies
Red and green decorating sugars

1. Sift flour, baking powder, and salt onto waxed paper.
2. Cream butter or margarine with sugar until fluffy-light in a large bowl; beat in egg and pineapple-orange juice.
3. Stir in flour mixture, a quarter at a time, blending well to make a stiff dough.
4. Fit rosette, tree, or animal plate or disk onto cooky press; fill with dough. Press out, 1 inch apart, onto large cooky sheets. Decorate with silver candies or sprinkle with decorating sugars.
5. Bake in moderate oven (375°) 10 minutes, or until firm but not brown. Remove from cooky sheets to wire racks; cool completely.

Tangerine Snowballs

Makes about 3½-dozen cookies

1 package (10 ounces) shortbread cookies, crushed
1 cup cooky coconut flakes
⅔ cup sifted 10X (confectioners powdered) sugar (for cookies)
½ cup thawed frozen concentrate for tangerine juice
Sifted 10X (confectioners powdered) sugar (for coating)

1. Mix cooky crumbs, coconut, and the ⅔ cup 10X sugar in a medium-size bowl.
2. Stir in tangerine juice until well blended.
3. Roll mixture, a teaspoonful at a time, into balls between palms of hands; roll each in 10X sugar in a pie plate to coat generously.

Date Accordions

Bake at 350° for 25 minutes.
Makes about 6 dozen cookies

¾ cup sifted regular flour
½ teaspoon baking powder
¼ teaspoon salt
3 eggs
1 cup sugar (for dough)
2 tablespoons orange juice
1 package (8 ounces) pitted dates, chopped
1 cup chopped pecans
¼ cup chopped candied orange peel
Sugar (for coating)
Canned or refrigerated ready-to-spread vanilla frosting
Green decorating gel in plastic tube

1. Sift flour, baking powder, and salt onto waxed paper.
2. Beat eggs until foamy-light in a large bowl; slowly beat in the 1 cup

sugar; continue beating until mixture is fluffy-thick. Stir in orange juice.
3. Fold in flour mixture, dates, pecans, and orange peel. Spread evenly in a greased baking pan, 13 x 9 x 2.
4. Bake in moderate oven (350°) 25 minutes, or until golden and top springs back when lightly pressed with fingertip. Cool in pan on a wire rack 15 minutes.
5. Cut lengthwise into 9 strips and crosswise into 8 to make 72 pieces, about 1 x 1½. Roll each in sugar in a pie plate to coat generously. (Cookies are soft and will roll into a log.)
6. Top each with an accordion-shape ribbon of vanilla frosting pressed through a pastry tube, then cover frosting with green decorating gel. Let stand on wire racks until frosting is firm.

Almond Wreaths

Bake at 300° for 20 minutes.
Makes about 5 dozen cookies

2 cans (5 ounces each) whole blanched almonds
2 cups sifted regular flour
1 cup (2 sticks) butter or margarine
1 cup 10X (confectioners powdered) sugar
2 tablespoons lemon juice
Red and green candied cherries

1. Chop or grind almonds very fine; mix with flour in a medium-size bowl.
2. Cream butter or margarine with 10X sugar until fluffy-light in a large bowl; beat in lemon juice.
3. Stir in flour mixture, a third at a time, blending well to make a soft dough. Chill several hours, or overnight, until firm enough to handle.
4. Roll dough, a heaping teaspoonful at a time, into balls between palms of hands. Place, 2 inches apart, on large cooky sheets.
5. Flatten each ball to a 2-inch round with palm of hand; press a hole in center with tip of wooden-spoon handle. Decorate each with half a red cherry and slivers of green cherry.
6. Bake in slow oven (300°) 20 minutes, or until firm but not brown. Remove carefully from cooky sheets to wire racks; cool completely.

Cutout Fantasies

Bake at 350° for 8 minutes.
Makes about 4 dozen 4-inch cutouts

4 cups sifted regular flour
4 teaspoons baking powder
½ teaspoon salt
⅓ cup butter or margarine
⅓ cup firmly packed light brown sugar
⅔ cup light molasses
1 egg
1 teaspoon vanilla
Ornamental Frosting *(recipe follows)*
1 envelope (1 ounce) liquid unsweetened chocolate
Yellow, red and green food colorings

1. Sift flour, baking powder, and salt onto waxed paper.
2. Cream butter or margarine with brown sugar until fluffy-light in a medium-size bowl; beat in molasses, egg, and vanilla.
3. Stir in flour mixture, a third at a time, blending well to make a stiff dough. Chill several hours, or overnight, until firm enough to roll.
4. Roll out dough, one quarter at a time, ⅛ inch thick, on a lightly floured pastry cloth or board; cut into animal, flower, ornament, or other fancy shapes with a floured cooky cutter, or cut around your own cardboard patterns with a sharp knife. Place, 1 inch apart, on greased large cooky sheets.
5. Bake in moderate oven (350°) 8 minutes, or until firm but not brown. Remove from cooky sheets to wire racks; cool completely.
6. Make *Ornamental Frosting*. Stir in chocolate, or tint yellow, pink, or green with food colorings; frost and decorate cookies, following pictured ideas.

Ornamental Frosting

Makes about ¾ cup

1 egg white
⅛ teaspoon cream of tartar
⅛ teaspoon vanilla
1¾ cups sifted 10X (confectioners powdered) sugar

Beat egg white, cream of tartar, and vanilla until foamy in a small bowl; slowly beat in 10X sugar until frosting stands in firm peaks and is stiff enough to hold a sharp line when cut through with a knife. Store any leftover frosting in a tightly covered jar in the refrigerator for another day's baking.

Candy Canes

Bake at 350° for 12 minutes.
Makes 2½ dozen 4-inch cookies

2 cups sifted regular flour
½ teaspoon baking soda
¼ teaspoon salt
⅔ cup butter or margarine
⅔ cup sugar
1 whole egg
1 egg yolk
1 teaspoon vanilla
Ornamental Frosting *(see above)*
Red food coloring

1. Sift flour, soda, and salt onto waxed paper.
2. Cream butter or margarine with sugar until fluffy-light in a large bowl; beat in egg, egg yolk, and vanilla. Stir in flour mixture, half at a time, blending well to make a stiff dough.
3. Roll out dough, an eighth at a time, on a lightly floured pastry cloth or board with palms of hands to a log about as thick as a pencil. Cut into 5-inch lengths. Place, 1 inch apart, on lightly greased large cooky sheets. Curve one end of each to resemble a cane.
4. Bake in moderate oven (350°) 12 minutes, or until firm and lightly golden. Remove from cooky sheets to wire racks; cool completely.
5. Frost canes with part of the *Ornamental Frosting*. Stir a few drops red food coloring into remaining frosting to tint deep pink; press through a cake-decorating set onto frosted canes to form stripes. Let stand on wire racks until frosting is firm.

Sesame Wafers

Bake at 350° for 10 minutes.
Makes 8 dozen small cookies

2 cups sifted regular flour
½ teaspoon baking soda
½ teaspon salt
1 cup (2 sticks) butter or margarine
1 cup sugar
1 egg
1 teaspoon vanilla
2 packages (about 2 ounces each) sesame seeds (about ½ cup)

1. Sift flour, soda, and salt onto waxed paper.
2. Cream butter or margarine with sugar until fluffy-light in a large bowl; beat in egg and vanilla.
3. Stir in flour mixture, half at a time, blending well to make a soft dough. Chill several hours, or overnight, until firm enough to handle.
4. Roll dough, a teaspoonful at a time, into balls between palms of hands, then roll in sesame seeds in a pie plate to coat lightly. Place, 2 inches apart, on lightly greased large cooky sheets.
5. Bake in moderate oven (350°) 10 minutes, or until delicately golden. Remove from cooky sheets to wire racks; cool completely.



(1) Candy Cane (2) Tangerine Snowball (3) Orange Bell (4) Robin's Nests (5) Almond Wreath (6) Cutout Fantasies (7) Jolly Snowman (8) Fruit Spritz (9) Peppermint Bonbon (10) Date Accordion (11) Shortbread Rose (12) Sesame Wafer (13) Meringue Star and Kiss

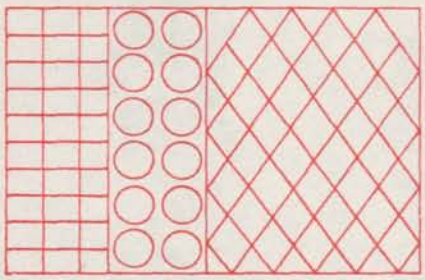
ARISTOCRATIC EUROPEAN PASTRIES

When you plan the food for a holiday party, you may want to include some of the famous sweets of Europe, something delicious your guests won't get at everyone else's house. Some European pastries will call for skill and artistry on your part. See the exquisite Petits Fours, opposite, and the Cherry Strudel—recipe on page 14. There are no short cuts to making these, and they show it. The Noel Gateau below, made with apricot preserves and chestnut puree, will testify to your baking ability, as will the English Trifle, the Italian Panettone, and the Buche de Noel, or classic French Yule log. The Dutch Christmas Cookies below, though simple to make, taste of brown sugar, almonds, and spices, and look Old World charming. Recipes for European pastries follow.









Petits Fours

Bake at 350° for 30 minutes.
Makes 6½ dozen tiny cakes

2¼ cups sifted cake flour
1¼ cups sugar
3 teaspoons baking powder
1 teaspoon salt
2 eggs, separated
⅓ cup salad oil
1 cup milk
1 teaspoon vanilla
Apricot Glaze *(recipe follows)*
Fondant Frosting *(recipe follows)*
Butter Cream Decorating Frosting *(recipe follows)*

1. Grease a jelly-roll pan, 15 x 10 x 1; line bottom with waxed paper; grease paper.
2. Sift cake flour, 1 cup of the sugar, baking powder, and salt into a large bowl.
3. Beat egg whites until foamy-white and double in volume in a medium-size bowl; sprinkle in remaining ¼ cup sugar, 1 tablespoon at a time, beating all the time until meringue forms soft peaks.
4. Blend salad oil and ½ cup of the milk into flour mixture, then beat 2 minutes with mixer at medium speed, or 150 strokes by hand. Stir in egg yolks, remaining ½ cup milk, and vanilla; beat 1 minute at medium speed, or 100 strokes by hand. Fold in meringue until no streaks of white remain. Pour into prepared pan.
5. Bake in moderate oven (350°) 30 minutes, or until top of cake springs back when lightly pressed with fingertip.
6. Cool in pan on a wire rack 5 minutes; loosen around edges with a knife; invert onto a large rack or clean towel; peel off waxed paper; cool cake completely. Wrap tightly in foil or transparent wrap and store.
7. When ready to frost and decorate, unwrap cake and place on a cutting board; trim crusts. Cut cake into 36 diamonds, 10 squares, 20 rectangles, and 12 1½" rounds, following diagram above.
8. Prepare APRICOT GLAZE and glaze cakes. Allow at least 3 hours for glaze to dry.
9. Prepare frosting and frost cakes. Allow at least 6 hours for the two coats of frosting to dry.

Apricot Glaze

Makes enough to glaze 6½ dozen tiny cakes

1 jar (12 ounces) apricot preserves
1 cup sugar
1 cup water

1. Heat apricot preserves, stirring constantly, until melted in a small saucepan; remove from heat. Press through a sieve into a small bowl, or blend until smooth in blender.
2. Combine sugar and water in saucepan; heat, stirring several times, to boiling, then cook, without stirring, to 230° on a candy thermometer. (A small amount of syrup will spin a 2-inch thread when dropped from a spoon.) Stir syrup into sieved preserves.
3. Holding cakes, one at a time, on a fork over bowl, spoon on glaze to cover completely.
4. Place cakes on wire racks set over waxed paper or foil; let stand 3 hours, or until sticky but firm.

Fondant Frosting

Makes enough to frost 6½ dozen tiny cakes

3 cups granulated sugar
¼ teaspoon cream of tartar
1½ cups water
1 package (1 pound) sifted 10X (confectioners powdered) sugar (about 4½ cups)
¼ teaspoon salt
1 teaspoon vanilla
½ teaspoon almond extract
¼ teaspoon lemon extract
Yellow food coloring
Few drops peppermint extract
Red food coloring

1. Combine granulated sugar, cream of tartar, and water in a large saucepan; heat slowly, stirring constantly, until sugar dissolves, then cook, without stirring, to 226° on a candy thermometer; remove from heat.
2. Cool to 125°, then gradually beat in 10X sugar, salt, and vanilla until smooth and thick. (It will take from 4 to 4½ cups of sugar.) Measure 1½ cups into a second bowl; set remaining aside for Step 5.
3. Again holding glazed cakes, one at a time on a fork over bowl, spoon on the first layer of frosting to cover completely.
4. Use a wooden pick to slide each cake onto a rack set over waxed paper or

foil; scrape any frosting that drips onto paper or foil back into bowl. Let cakes stand 2 hours, or until frosting is firm.

5. When ready to add final coat of frosting, divide remaining frosting into three custard cups; stir almond extract into one cup; stir lemon extract and a few drops of food coloring to tint frosting pale yellow into the second cup; stir a few drops peppermint extract and red food coloring to tint frosting pale pink into the third cup.
6. Working with a third of the frosted cakes, hold, one at a time, on a fork over almond-frosting cup; spoon frosting, the same as for vanilla coating, over cakes to cover tops and sides completely. (If frosting gets too thick to spoon, stir in a drop or two of hot water.)
7. Repeat Step 6 with remaining plain frosted cakes, covering half of them with lemon frosting and the remaining half with peppermint frosting. Let stand 4 hours, or until frosting is completely dry.
8. Prepare decorating frosting and decorate these dainty confections as simply or elaborately as you wish.

Butter Cream Decorating Frosting

Makes enough to decorate 6½ dozen tiny cakes

½ cup (1 stick) butter or margarine
3½ cups sifted 10X (confectioners powdered) sugar
1 egg white
Red, yellow, and green food colorings

1. Cream butter or margarine in a medium-size bowl; beat in 10X sugar gradually and egg white until frosting is creamy-smooth. Divide into 4 small bowls.
2. Leave one white, and tint each of the others with a drop or two of food colorings to make pink, yellow, and green.
3. Fill a cake-decorating set with frosting, one color at a time; fit with star, leaf, flower, rosette, or plain tip, following manufacturer's directions, and decorate cakes with the designs of your choice.

Noel Gateau

Bake at 325° for 25 to 35 minutes.
Makes 6 to 8 servings

½ cup (1 stick) butter or margarine
½ cup sugar
2 large eggs
1 cup self-rising flour
1 teaspoon baking powder
¾ cup apricot preserves
1 tablespoon water
⅓ cup sliced blanched almonds
¾ cup chestnut puree
½ cup cream for whipping

1. Preheat oven to 325°. Line two 8" layer cake pans with waxed paper and brush with a little oil.
2. Place butter, sugar, eggs, flour, and baking powder in a large mixing bowl. Beat with a wooden spoon. Pour into two layer cake pans. Level the surface of each with a knife if necessary. Bake for 25 to 35 minutes. When just firm to the touch, put on a wire tray to cool.
3. To make the apricot glaze, place the preserves and water in a small saucepan and heat until melted. Cool. Brown the almonds lightly in the oven.
4. Spread most of the chestnut puree on one sponge cake (save about 1 tablespoonful). Place the other sponge cake on top and press down lightly. Brush the sides of the cake lightly with some of the apricot glaze. Place the nuts on a shallow plate and roll cake in them to coat sides. Spread remaining apricot glaze on top of the cake with a spatula.
5. Whip cream until it stands in peaks. Fold in the rest of the chestnut puree. Place this in a pastry bag with a star tube and pipe rosettes around the top of the cake.

Dutch Christmas Cookies

Bake at 350° for 10 to 15 minutes.
Makes 2 dozen cookies

¾ cup (1½ stick) butter or margarine
⅔ cup brown sugar, firmly packed
2 cups cake flour, sifted
⅛ teaspoon salt
½ teaspoon pumpkin pie spice
1 teaspoon ground cinnamon
1 teaspoon rind of lemon, finely grated
1⅓ cup sliced almonds
⅓ cup crushed shortbread cookies

1. Preheat oven to 350°. Cream the butter and sugar together until light and fluffy. Sift the flour, salt, and spices into the creamed mixture. Add lemon rind, almonds, and cookies. Knead until stiff. Place on a plate, cover with waxed paper, and chill for 20 minutes.
2. Roll out to ⅛" thick on a lightly floured board. Cut into star shapes and other Christmas shapes. (If you wish, lightly press chopped glace cherries into dough.)
3. Place cookies on a buttered cookie sheet and bake for 10 to 15 minutes.
4. When baked, place cookies on a wire rack to cool. Sprinkle with sugar and store in an airtight tin.

Panettone
(Fruit Bread from Italy)

Bake at 350° for 45 minutes.
Makes 1 large 8-inch round loaf

½ cup milk
½ cup granulated sugar
1 teaspoon salt
10 tablespoons (1¼ sticks) butter or margarine
1 envelope active dry yeast
OR: 1 cake compressed yeast
¼ cup very warm water
2 eggs
2 egg yolks
4½ cups sifted regular flour
1 tablespoon grated lemon rind
1 cup golden raisins
1 container (4 ounces) candied citron, chopped
½ cup pine nuts (pignolias)
10X (confectioners powdered) sugar

1. Combine milk, granulated sugar, salt, and 8 tablespoons (1 stick) of the butter or margarine in a small saucepan. Heat slowly, stirring constantly, just until butter melts; cool to lukewarm.
2. Sprinkle or crumble yeast into very warm water in a large bowl. (Very warm water should feel comfortably warm when dropped on wrist.) Stir until yeast dissolves, then beat in cooled milk mixture, eggs, and egg yolks.
3. Beat in 2 cups of the flour until smooth; stir in lemon rind, raisins, citron, and nuts. Stir in 2 cups more flour to make a soft sticky dough.
4. Turn out onto a lightly floured pastry cloth or board; knead until smooth and elastic, adding only enough extra flour to keep dough from sticking. Place in a greased large bowl; turn to coat all over with shortening; cover with a towel. Let rise in a warm place, away from draft, 1½ hours, or until double in bulk.
5. While dough rises, grease an 8-inch round layer-cake pan. Measure a strip of foil long enough to fit around pan with a 2-inch overlap; fold in quarters lengthwise. Place around inside edge of pan; hold in place with a paper clip. (Foil will make a collar 1½ inches above edge of pan.)
6. Punch dough down and knead in bowl several times; shape into a ball. Press into prepared pan; cover. Let rise again in a warm place, away from draft, 1½ hours, or until double in bulk. Lightly cut a shallow cross in top of dough with a sharp knife.
7. Melt remaining 2 tablespoons butter or margarine in a small saucepan. Brush part over dough.
8. Bake in moderate oven (350°) 20 minutes; brush with remaining melted butter or margarine. Bake 25 minutes longer, or until loaf gives a hollow sound when tapped. Remove from pan to a wire rack. Sprinkle top with 10X sugar. Slice into wedges; serve warm or cold.

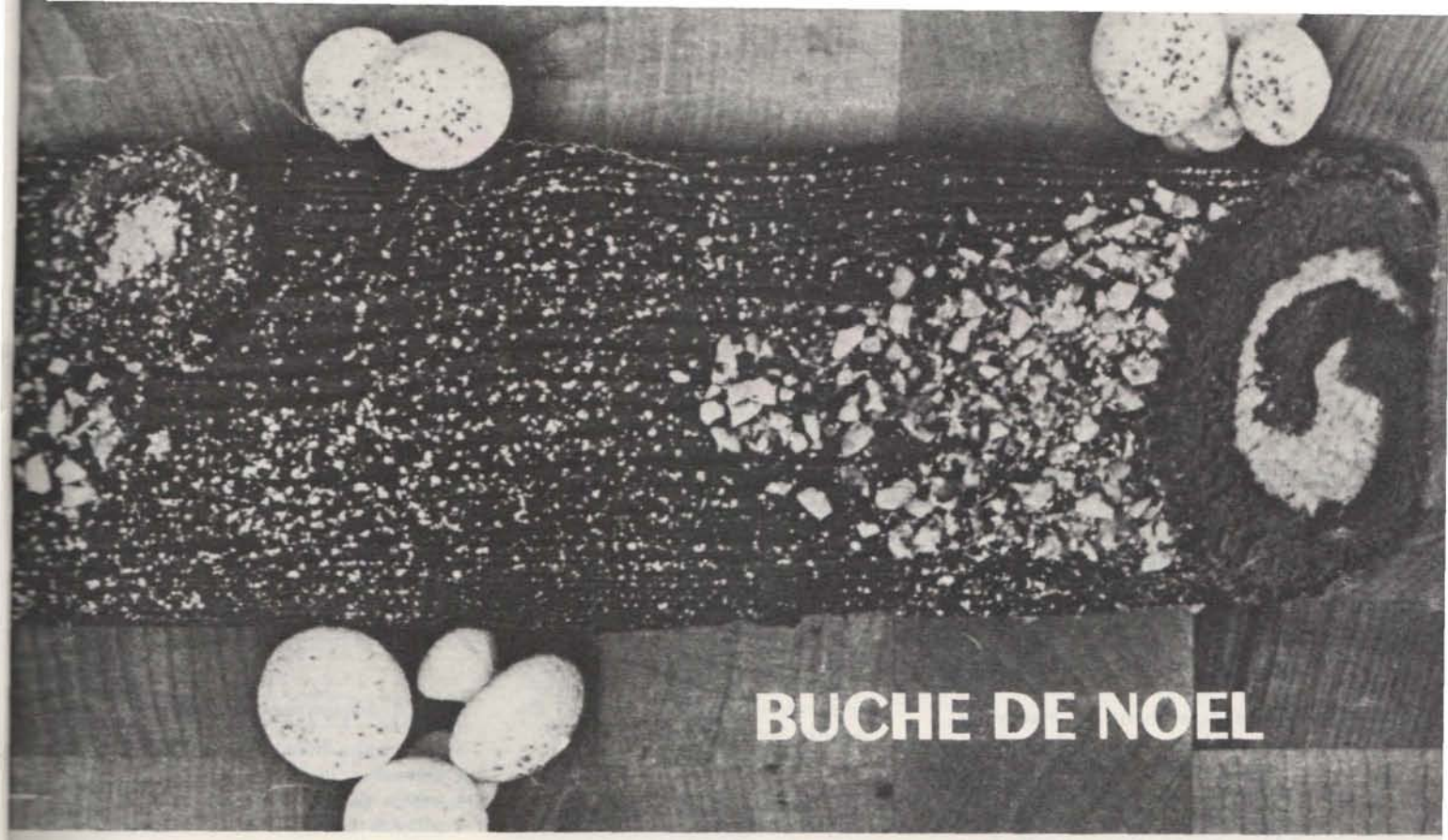
English Trifle

Makes 12 servings

16 thin slices pound cake
½ cup apricot jam
1 teaspoon sherry extract
1 teaspoon rum extract
1 cup orange juice
4 cups (2 pints) strawberries, washed, hulled, and sliced
4 eggs
¼ cup granulated sugar
2 cups milk
2 teaspoons vanilla
2 cups cream for whipping
¼ cup 10X (confectioners powdered) sugar
12 crisp macaroon cookies

1. Spread 8 slices of the pound cake with apricot jam; put together, sandwich style, with remaining 8 slices; cut each crosswise into 3 strips. Arrange around side and bottom of a large shallow glass bowl.
2. Stir sherry and rum extracts into orange juice in a 1-cup measure; drizzle over cake.
3. Save about ½ cup of the sliced strawberries for garnish in Step 6, then spoon remaining over cake; cover; chill.
4. Beat eggs slightly with granulated sugar and milk in top of a small double boiler. Cook, stirring constantly, over simmering, *not boiling,* water, 15 minutes, or until custard thickens slightly and coats a metal spoon. Strain into a medium-size bowl; stir in 1 teaspoon of the vanilla; cover; chill.
5. When ready to put dessert together, beat cream with 10X sugar and remaining 1 teaspoon vanilla until stiff in a medium-size bowl.
6. Pour chilled custard over cake and berries; stand macaroons around edge of bowl. Spoon whipped cream in mounds over custard. Pile saved strawberries in center and sprinkle with toasted slivered almonds, if you wish.

Note—Trifle can be made up several hours ahead and kept chilled until serving time. For fruit variety, try it also with sliced peaches or pears or pitted halved apricots.



BUCHE DE NOEL

Buche de Noel

Bake at 375° for 12 to 15 minutes.
Makes 12 servings

1 cup sifted cake flour
¼ cup cocoa powder
1 teaspoon baking powder
¼ teaspoon salt
3 eggs
1 cup granulated sugar
⅓ cup water
1 teaspoon vanilla
10X (confectioners powdered) sugar
Coffee Cream Filling *(recipe follows)*
Chocolate Butter Frosting *(recipe follows)*

1. Grease a jelly-roll pan, 15 x 10 x 1; line with waxed paper cut ½ inch smaller than pan; grease paper.
2. Sift flour, cocoa, baking powder, and salt onto waxed paper.
3. Beat eggs until thick and creamy in a medium-size bowl; beat in granulated sugar, 1 tablespoon at a time, beating all the time until mixture is very thick. Stir in water and vanilla; fold in flour mixture. Spread batter evenly in prepared pan.
4. Bake in moderate oven (375°) 12 to 15 minutes, or until center springs back when lightly pressed with fingertip.
5. Cut around cake about ¼ inch from edge of pan with a sharp knife; invert pan onto a clean towel dusted with 10X sugar; peel off waxed paper. Starting at a long side, roll up cake, jelly-roll fashion; wrap in towel; cool completely on a wire rack.
6. Unroll cake carefully; spread with *Coffee Cream Filling;* reroll. Place on a serving plate.
7. Cut a ½-inch-thick slice from one end of cake roll; remove inner coil and reshape tightly to form a "knot" on a log; frost with a bit of *Chocolate Butter Frosting*. Frost cake roll with remaining frosting; draw the tines of a fork lengthwise through frosting to resemble "bark"; press "knot" onto side. Sprinkle ends of roll with chopped pistachio nuts, dust top with 10X sugar.
8. Chill until serving time. Cut crosswise into thick slices.

COFFEE CREAM FILLING—Combine 1 cup cream for whipping, 1 tablespoon instant coffee, and ½ cup sifted 10X (confectioners powdered) sugar in a medium-size bowl; beat until stiff.

CHOCOLATE BUTTER FROSTING—Melt 4 tablespoons (½ stick) butter or margarine and 2 squares unsweetened chocolate in the top of a double boiler over hot, not boiling, water; cool slightly. Combine 2 cups sifted 10X (confectioners powdered) sugar, ¼ cup milk, and ½ teaspoon vanilla in a medium-size bowl; slowly beat in chocolate mixture until frosting is smooth and easy to spread.

EXOTIC COFFEE DRINKS

With the exception of the Orientals, there are virtually no people on earth who don't love coffee. The Latins add chocolate to it, the Irish add whiskey, the middle and southern Europeans add spices and whipped cream, and the French put brandy in it and then set fire to it. We drink it hot, iced, weak, strong, all day long, and in mugs, paper cups, coffee cups, and in beautiful demitasses. Cafe Brulot, below, has spices, brandy, and a slight orange flavor. It's for your best holiday dinner party, flamed and served after a simple dessert or perhaps in place of dessert. The recipes for it and for a sampling of other peoples' coffee drinks are below.

Cafe Brulot

Makes 8 servings, about ½ cup each

5 lumps sugar
1 cup brandy
1 quart very strong hot coffee
1 stick cinnamon
6 cloves
1 piece vanilla bean
3 pieces orange rind

1. Soak a sugar lump in brandy, remove, and set aside. Add remaining 4 sugar lumps to brandy.
2. Pour coffee into chafing dish or metal bowl with a flame underneath it. Add cinnamon, cloves, vanilla bean, and orange rind. Stir together. Add brandy.
3. Place the brandy-soaked lump of sugar on a serving ladle and ignite. Add, flaming, to the Cafe Brulot and serve immediately.

Cognackaffe

Makes 12 servings, about ½ cup each

6 eggs, chilled
Grated peel of 1 lemon
½ cup sugar
3 cups cold strong coffee beverage
⅔ cup brandy or cognac

1. Beat eggs and lemon peel until light and fluffy. Add sugar gradually and continue to beat until thick.
2. Stir in coffee slowly, then add brandy. Serve in chilled glasses.

Irish Coffee

Makes 8 servings, about 1 cup each. Serve in Irish coffee goblets or in mugs

8 teaspoons sugar
6 cups strong hot coffee
8 jiggers Irish whiskey
8 tablespoons whipped cream

1. Heat each goblet or mug by putting a metal spoon in the empty goblet and pouring hot water onto the spoon and then into the goblet. Pour out water.
2. Put a teaspoon of sugar in each goblet. Add enough coffee to dissolve the sugar; stir. Add a jigger of Irish whiskey to each goblet, then fill goblet to within an inch of the brim with more coffee.
3. Slide each spoonful of whipped cream over the back of a teaspoon held over each goblet of coffee. Do not stir. Serve at once.

Cafe Mexicano

Makes 4 servings, about ½ cup each

4 teaspoons chocolate syrup
½ cup heavy cream
¼ teaspoon cinnamon (for topping)
¼ teaspoon nutmeg
1 tablespoon sugar
½ teaspoon cinnamon (for coffee)
1½ cups strong hot coffee

1. Put 1 teaspoon chocolate syrup into each of 4 small cups.
2. Combine heavy cream with ¼ teaspoon cinnamon, nutmeg, and sugar. Whip until stiff.
3. Stir ½ teaspoon cinnamon into coffee. Pour into cups and stir to blend with syrup. Top with spiced whipped cream.

Mediterranean Coffee

Makes 12 servings, about ½ cup each

2 quarts strong hot coffee
¼ cup chocolate syrup
⅓ cup sugar
4 cinnamon sticks, each about 3" long
1½ teaspoons whole cloves
½ teaspoon anise flavoring
Peel of 1 orange, in strips
Peel of 1 lemon, in strips
Whipped cream

1. Combine coffee, chocolate syrup, sugar, cinnamon, cloves, and anise in a deep chafing dish or a large carafe with a flame underneath it. Steep over very low heat for 15 minutes (do not boil).
2. Serve in demitasse cups or small mugs with a twist of lemon peel, a twist of orange peel, and a spoonful of whipped cream in each.

Spiced Coffee Vienna

Makes 6 servings, about ½ cup each

3 cups extra-strong hot coffee
2 cinnamon sticks
4 whole cloves
4 allspice berries
Softly whipped cream
Nutmeg
Sugar

1. Pour coffee into chafing dish with a flame underneath it. Add cinnamon sticks, cloves, and allspice berries. Steep over very low heat for 10 to 15 minutes. Strain.
2. Pour into wine glasses and top with softly whipped cream. Sprinkle with nutmeg and serve with sugar.

Brazilian Coffee

Makes 5 to 6 servings, about 1 cup each

2 squares (2 oz.) unsweetened chocolate
3 tablespoons sugar
1 cup strong hot coffee
3 cups milk
1 quart coffee ice cream

1. Melt chocolate in double boiler. Add sugar and blend in. Stir hot coffee in slowly.
2. Scald milk. Add to coffee mixture; simmer 10 minutes. Remove from heat. When cool, beat with rotary egg beater until frothy; chill thoroughly.
3. Serve in tall glasses with large scoops of coffee ice cream.

